



Office Memorandum
8-13-48

DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Release FRIDAY, AUGUST 20, 1948.

CANNED FISH SPREADS MADE IN F.W.S. LABORATORY

The American consumer is able to eat almost anything out of a can. And if the experiments of a Fish and Wildlife Service food technologist are successful, he'll be spreading canned fish pastes on sandwiches, too.

For the past year, Norman D. Jarvis, technologist at the Service's laboratory in College Park, Md., has been working up canned sandwich spreads made of fish.

While the general consumer has been able to buy canned meat pastes for more than 50 years, spreads made of fish are comparatively new. "Specialty" pastes made of fish are imported from Europe, but they are prepared for a limited, high-priced market.

Mr. Jarvis' canned fish spreads are being made for possible use in the Federal-aided school lunch programs. As imperishable, inexpensive, and ready-to-use products, the canned fish spreads may also give commercial canners a new general market.

A finished formula for the spread has not been perfected yet, Mr. Jarvis says, for his work is still in the experimental stage. But the results have been favorable so far, and he expects to have his formula ready before the end of the year.

He has tried more than 40 species of fish in his canning tests, and has decided upon chum salmon, mackerel, pollock, lake herring, and rosefish for large-scale production. These are inexpensive and are available in large quantities.

Tomato, flour, dried skimmed milk, margarine, and a small amount of seasoning go into Mr. Jarvis' fish spread. The tomato makes the fish spread more appetizing by adding color, he says. The flour acts as a binder, and the dried skimmed milk increases the food value.

Mr. Jarvis adds a little salt and white pepper give it some seasoning. Although meat pastes are elaborately seasoned, he says, the fish spread contains little. Preliminary tests have shown him that all fish taste the same with heavy seasoning.

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